



## - STARTERS -

- BLOOMING ONION** **V VG** **£5.20**  
Layers of onion coated in a house spiced batter served with a selection of dips.
- VEGETABLE GUMBO** **V VG** **£5.20**  
An American soup packed full of flavours from the southern states.
- SALT & PEPPER PRAWNS** **GF option** **£6.50**  
Pan fired king prawns served with sesame toast and a lime, chili and coriander dipping sauce.
- CHILLI CHEESE NACHOS** **£5.00**  
Tortilla chips topped with hearty chilli, cheese and chunky guacamole.
- MEXICAN FISHCAKE** **GF** **£5.50**  
Mexican spiced fishcake drizzled with a fajita spiced mayo.

## Number 11 Steaks

All steaks are served with a chunky tomato salsa, crispy onions, garlic mushroom, side salad and a choice of chips.

**BISTRO RUMP** 7oz **£13.00** 11oz **£18.00**  
**RIB EYE** 7oz **£14.00** 11oz **£19.00**  
**LAMB CANNON** **£20.00**

**GF option**

Add any additional side/sauce for **£2.00**. Top your fries for an extra **£3.50**.

## - MAINS -

- CHICKEN LASAGNE** **£12.50**  
Tender pieces of chicken smothered in a creamy mushroom and tarragon sauce between layers of pasta. Served with garlic bread and house salad.
- DUO OF SEABASS** **GF** **£14.50**  
Two succulent fillets of seabass served on a bed of fajita spiced vegetables.
- GARLIC & WILD THYME ROASTED LAMB** **GF** **£14.50**  
Thick slices of slow roasted lamb served on a bed of creamy leek and pancetta mash with Number 11 house vegetables.
- BRAISED BEEF SHORT RIB** **GF** **£14.00**  
Slow braised short rib coated in a house special rub served with a choice of chips or mash and sautéed greens.
- NUMBER 11 CHICKEN KIEV** **£13.50**  
Breaded chicken breast stuffed with chorizo and avocado served with Pappy's smokehouse BBQ sauce, chips and veg or salad.
- PORK TWO WAYS** **£14.25**  
Honey and cajun roasted pork belly on a bed of Pappy's oak smoked pulled pork served with crunchy slaw and sweet potato fries.
- MEXICAN TOFU SKEWERS** **GF V VG** **£11.00**  
Fajita spiced tofu served on a bed of Mexican rice with a Number 11 side salad.
- NUMBER 11 PASTA** **V** **£11.00**  
Olives, sun-blushed tomatoes, peppers, onions and feta tossed in linguine pasta.
- BEEF TERIYAKI** **£14.00**  
Strips of steak sautéed in Number 11's own teriyaki sauce with onion and peppers served on a bed of noodles.

## FROM THE SMOKEHOUSE

Pappy's authentic Texas BBQ, based in Kendal, are born and raised Texans. Their local and heritage meats are oak smoked low and slow, with time and dedication in their beautifully restored smokehouse.

### SMOKED BRISKET BURNT ENDS

Moist End of Black Angus USDA Brisket smoked up to 16 hours low and slow.

### BBQ SMOKED PULLED PORK

Pork Shoulder seasoned with Pappy's dry rub and oak smoked up to 18 hours.

### BABY BACK RIBS

Meaty, tender and moist, oak smoked and basted for up to 4 hours using Pappy's dry rub.

### SLICES OF OAK SMOKED BRISKET

Black Angus USDA Brisket, oak smoked for up to 18 hours.

### SMOKE HOT LINK SAUSAGES

Pappy's own gourmet spicy Cumbrian Beef sausage made with fresh spices, Windermere Pale Ale and oak smoked up to 4 hours.

Choose 1 meat **£12.00** 2 meats **£16.00** 3 meats **£20.00**

### SMOKEHOUSE SHARING PLATTER

For 2 **£30.00**

All Pappy's except Hot Links are **GF** without slaw

All smokehouse dishes served with a side of fries, crunchy slaw and Pappy's authentic BBQ sauce.

## - BURGERS -

All burgers with a choice of chips, house salad or crunchy slaw.

- NUMBER 11 HOUSE SPECIAL** **GF option** **Double £11.50 Triple £13.50**  
Double or triple stacked burger topped with pulled pork, homemade potato cake and smothered in Monterrey jack cheese.
- CHICKEN & PANCETTA** **GF option** **£12.00**  
Two layers of chicken and pancetta topped with cheese and chunky guacamole.
- SOUTHERN FRIED HALLOUMI** **V GF option** **£11.50**  
Crispy battered halloumi served with Mexican salsa, sour cream and crispy onions.

## Burritos & Tacos

Your choice of filling pan fried in Number 11's house mix served as a belly bursting burrito or a trio of tasty tacos.

**STEAK** **£13.00** **CHICKEN** **£12.00**  
**PRAWN** **£14.00** **MIXED VEG** **V** **£11.00**

## - SIDE DISHES -

- CHUNKY CHIPS** **GF V VG** **£2.20** **CRISPY ONIONS** **V** **£2.50**
- SKIN-ON SKINNY FRIES** **GF V VG** **£2.20** **CHEESY GARLIC BREAD** **V GF option** **£3.00**
- SWEET POTATO FRIES** **V VG** **£2.50** **NUMBER 11 HOUSE SALAD** **GF V VG** **£3.50**
- SOUTHERN STYLE HALLOUMI FRIES** **V** **£4.00** **NUMBER 11 SPECIAL MASH** **GF** **£2.50**
- MAC 'N' CHEESE** **V** **£3.00** **CRUNCHY SLAW** **V** **£2.50**
- HOUSE VEG** **GF V** **£3.00** **CHUNKY GUACAMOLE** **GF V VG** **£3.00**
- SAUTÉED GREENS** **GF V** **£3.00**

## - NUMBER 11 - TOPPED FRIES

PEPPERONI PIZZA, FAJITA, HOT 'N' SPICY, OPEN BURRITO  
**£6.50**

**GF** Gluten Free **V** Vegetarian **VG** Vegan

## - WHITE WINE -

1. FROGS RETURN COTES DE GASCOGNE **FRANCE**  
Pale yellow with green reflections. Floral aroma (white flowers) with a note of pineapple. Semi-dry wine round and pleasant on the palate easy drinking very fresh and expressive.  
**175ml 4.75 / 250ml 6.50 / Bottle 18.00**

2. CHARDONNAY SEMILLON BROOKFORD **AUSTRALIA**  
Pale lemon in colour with aromas of pineapple, melons and white peaches. Crisp and clean on the palate with fresh juicy tropical fruit flavours.  
**175ml 5.00 / 250ml 6.85 / Bottle 19.00**

3. SAUVIGNON BLANC PATO TORRENTE **CHILE**  
Well-balanced and smooth with fresh fruit and attractive tropical fruit aromas and flavours this is a refreshing wine for every occasion.  
**175ml 5.00 / 250ml 6.85 / Bottle 19.00**

4. PINOT GRIGIO BOTTER **ITALY**  
A delicious, dry white made from Italy's most popular white grape variety. Displays refreshing pear and melon fruit on the nose with a rich, balanced finish.  
**175ml 5.25 / 250ml 7.15 / Bottle 20.00**

5. CHARDONNAY EL PULPO SAL DE FIESTA (ORGANIC) **SPAIN**  
An elegant golden yellow colour with delicate aromas of ripe fruit. A rich and buttery Chardonnay with a long lasting finish.  
**Bottle 22.00**

6. SAUVIGNON BLANC WAKA TAUA **NEW ZEALAND**  
This delicious Sauvignon Blanc is alive with complex aromas of gooseberry, papaya, fresh citrus and melon. The wine has an enticing palate with flavours of juicy nectarine and pineapple with that classic Marlborough zing!  
**Bottle 25.00**

## - ROSÉ WINE -

7. PINOT GRIGIO ROSÉ AMANTI **ITALY**  
This light rosé pink Pinot Grigio has delicate summer fruit characters and a refreshingly dry and crisp finish which makes this wine enjoyable on any occasion.  
**175ml 4.75 / 250ml 6.50 / Bottle 18.00**

8. WHITE ZINFANDEL FOX COVER **USA**  
Coral pink in colour. Delicate and refreshing with soft fruit flavours of strawberries and peaches.  
**175ml 4.75 / 250ml 6.50 / Bottle 18.00**

### Sparkling Wine

17. PROSECCO SAN MARTINO UNDICI **ITALY**  
100% Glera grapes make up this full-bodied lively and refreshing Prosecco. With subtle hints of pear skin and surprising length.  
**125ml glass 5.00 / Bottle 22.50**

18. PHILIPPE FOURRIER CARTE D'OR **CHAMPAGNE**  
Beautifully crafted Pinot Noir and Chardonnay blend from a highly respected 8th generation family.  
**Bottle 40.00**

## - NUMBER 11 - BEERS & BOTTLES

### INTERNATIONAL BEERS

BIRRA MORETTI (DRAUGHT)	<b>£4.30</b> (pint)	PERONI	<b>£3.60</b>
SOL	<b>£2.20</b> (½ pint)	BUDVAR	<b>£4.50</b>
	<b>£3.50</b>	DESPERADOS	<b>£3.50</b>

### LOCAL BOTTLED ALES TO INCLUDE

ENNERDALE	<b>£3.80</b>	LOWESWATER GOLD	<b>£3.80</b>
TRACTOR SHED	<b>£3.80</b>	GRASMERE	<b>£3.80</b>

### CIDER

WESTON'S WYLDWOOD ORGANIC, MEDIUM DRY	<b>£4.30</b>	REKORDERLIG	<b>£4.30</b>
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## - RED WINE -

9. FROGS RETURN CITE DE CARCASSONNE RED **FRANCE**  
Deep purple intense ripe black and red fruits, spices and liquorice. The palate is round, fresh and dense. Well structured with velvety ripe tannins. Long and aromatic finish.  
**175ml 4.75 / 250ml 6.50 / Bottle 18.00**

10. MERLOT PATO TORRENTE **CHILE**  
Bursting with ripe dark berry fruits and coffee bean flavours this is an elegant medium bodied all-rounder delicious with red meat dishes and cheese.  
**175ml 5.00 / 250ml 6.85 / Bottle 19.00**

11. SHIRAZ FOOTPRINT **SOUTH AFRICA**  
Bold and complex with aromas of berry fruit and black pepper laced with liquorice and cedar. Enjoy with smoked food.  
**175ml 5.25 / 250ml 7.15 / Bottle 20.00**

12. RIOJA SANTIAGO CRIANZA **SPAIN**  
Aged for at least one year in American oak barrels followed by six months in bottle this Tempranillo-Garnacha blend is everything you'd expect from a top quality Rioja Crianza and more. Soft and smoky with warm vanilla and juicy red berry flavours it is delicious enjoyed with roast lamb or oak smoked meats.  
**175ml 5.75 / 250ml 7.75 / Bottle 22.00**

13. MALBEC ¿SI,NO? **ARGENTINA**  
This high altitude Uca Valley young vine Malbec offers layers of savoury food-friendly flavours and great length. Produced unfined and unfiltered by Mauricio Lorca.  
**Bottle 25.00**

14. GSM LE GRAND NOIR MINERVOIS **FRANCE**  
This stylish blend of grape varieties gives spicy blackberry flavours, dark plum black cherry, dark fruit and a hint of pepper. There is also a distinctive mineral perfumed note that comes from tiny berry Mourvedre.  
**Bottle 27.00**

15. PINOT NOIR TOPUKU **NEW ZEALAND**  
Aromas of cherry and raspberry carry through to a light palate that has very subtle hints of spice. The finish is fresh, making this a red suited to enjoying on its own or with smoky flavours.  
**Bottle 27.00**

16. PATA NEGRA GRAN RESERVA VALDEPENAS **SPAIN**  
Round Tempranillo Pata Negra Gran Reserva from Bodegas Los Llanos in Valdepeñas, well-balanced on the palate, silky & elegant tannins, noble wood aromas, long finish.  
**Bottle 27.50**

## SPIRITS / SHORTS

We have a full range of spirits and liqueurs but we are most proud of the following:

BEDROCK GIN	<b>£2.50</b>	LAKELAND MOON GIN	<b>£2.95</b>
BEDROCK EXPORT STRENGTH GIN	<b>£2.95</b>	LANGTONS GIN	<b>£2.95</b>
LAKES DISTILLERY LIQUEURS	<b>£2.50</b>	HEPPLE GIN	<b>£2.95</b>
		WHITLEY NEILL	<b>£2.50</b>

**Why not double up for just £1.50/£2.00!**

## MIXERS & SOFT DRINKS

### MARLISH (All sugar free)

TONIC (200ml)	<b>£1.65</b>	SODA (200ml)	<b>£1.65</b>
DISTILLERS CHOICE TONIC (200ml)	<b>£1.65</b>	LEMONADE (200ml)	<b>£1.65</b>
GINGER ALE (200ml)	<b>£1.65</b>	SICILIAN LEMONADE (330ml)	<b>£2.25</b>
		BRAZILIAN ORANGE (330ml)	<b>£2.25</b>
FROBISHERS FRUIT JUICE	<b>£2.50</b>	COKE (200ml/330ml)	<b>£1.65/£2.50</b>
J20	<b>£2.50</b>	DIET COKE (200ml/330ml)	<b>£1.65/£2.50</b>

Wines available by the glass are also available in 125ml glasses | Please ask for ABV's